



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X10600

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Board and You Bistro + Wine Bar	Telephone Number 502 777 6516	Date of Inspection (mm/dd/yr) 12/18/2019	PERMIT # 19-384
Establishment Address (number and street, city, state, zip code) 434 Pearl St. New Albany, IN 47150			
Owner Board and You LLC / Zachary Flanagan	Purpose: <input checked="" type="radio"/> Routine	Follow-up NC	Release Date 10 days
Owner's Address	2. Follow-up	Summary of Violations: C <input checked="" type="radio"/> NC <u>5</u> R <input checked="" type="radio"/>	
Person in Charge Zack Flanagan	3. Complaint	Menu Type (See back of page)	
Responsible Person's E-mail	4. Pre-Operational	1 <u>2</u> X 3 <u>4</u> 5	
Certified Food Manager Aaron Flanagan (12/11/23)	5. Temporary		
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
239	NC		Observed retail boards stacked on unfinished backroom floor	Corrected
245	NC		Observed wiping rags allowed to dry/outside of sanitizing solution	Corrected
324	NC		Observed 3-comp wash and sanitizing hoses to be too long	Corrected
353	NC		Observed restrooms to be unfinished (did have working plumbing)	1 week
			- lighting	
			- sinks clean of debris	
			- covered trash can	
413	NC		Observed door leading into unfinished portion to be left open	
			Discussed timeline for Bistro and Wine Bar (April 1, 2020)	
			Discussed menu with future chef, Aaron Flanagan	
			- ROP / HACCP	
			(sect 195 + 115)	

Received by (name and title printed): Zachary Flanagan - Owner	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature): Zachary T. Flanagan	Inspected by (signature): [Signature]
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

1000 1000 1000

1000 1000 1000

1000 1000 1000

1000 1000 1000

1000 1000 1000

1000 1000 1000 1000 1000 1000

1000 1000 1000 1000 1000 1000